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CURRENT SERIAL RECORDS

GRAIN INSPECTION ON THE MISSISSIPPI

on-the-job training for dairy inspectors

YOU WOULDN'T THINK that air could contaminate food products.

But James Hankins knows that it can. And at a regional U.S. Department of Agriculture dairy inspectors' conference in Minneapolis, Mr. Hankins—a resident USDA inspector in a Nebraska dairy—came up with some ideas for checking air purity that can help to safeguard the purity of food products.

Mr. Hankins' suggestion is just one of a bevy of new ideas, revised methods, and timely reminders that come out of these regional dairy inspectors' conferences.

The conferences are held periodically by the Dairy Division of USDA's Consumer and Marketing Service, primarily as a means of maintaining uniformity in the application of USDA grade standards for dairy products and in the operation of dairy inspection services.

Conferences are organized around the four basic programs operated by the Division: plant survey, inspection and grading, laboratory service, and resident grading and quality control.

They serve as a means of transmitting to a team of nationally dispersed inspectors a year's worth of observations, findings, and helpful advice on the part of the Division's headquarters staff.

But just as importantly, the conferences are part of the Division's practical approach to training its dairy inspectors. As soon as a dairy inspector applicant is hired (after qualifying with either a B.S. degree in dairy manufacturing or equivalent experience in the dairy industry) he begins training toward licensing. This may mean starting from scratch or just brushing up, depending on each man's prior training and experience.

A trainee may be assigned to a laboratory to refresh himself on lab techniques; he may be assigned to grade dairy products at a terminal market; or he may be assigned to apprentice under a licensed plant inspector. He may also spend part of his training time on the move from one type of assignment to another.

A trainee may be licensed in one or more of 46 specialties. For example, if a license is coded B-6, the person is qualified as a butter grader. A code C-6 inspector is qualified to grade cheese. A D-3 inspector is a dry milk product inspector-grader. As the inspector becomes more widely experienced, he may qualify for other specialties.

A trainee may be a State or Federal employee working in USDA's Federal-State Cooperative Dairy Products Inspection Program. Trainees in each area of the country are evaluated by an area program supervisor working out of one of the Dairy Division's four regional offices.

When the trainee has successfully completed his training, in anywhere from a few weeks to a few months, his supervisor requests that the Washington office issue a license to the trainee.

That's where men like Roy Hedtke come in. Mr. Hedtke, who is on the national headquarters staff of the Dairy Division, approves the licenses for plant inspectors and is the prime mover in setting up national conferences for plant inspectors.

His conferences come under the plant survey program but may be consolidated with conferences under other programs.

Mr. Hedtke's expertise as USDA's national supervisor for plant inspection is a hand-me-down, in part, from his father, who operated a creamery in Minnesota for over a quarter of a century. He's a man of intense enthusiasm for his work with, appropriately enough, an immense liking for cheese. He hustles up material on plant inspection programs for at least three 2-day conferences each year.

The conferences are held in the Chicago, New York, Minneapolis, and San Francisco areas.

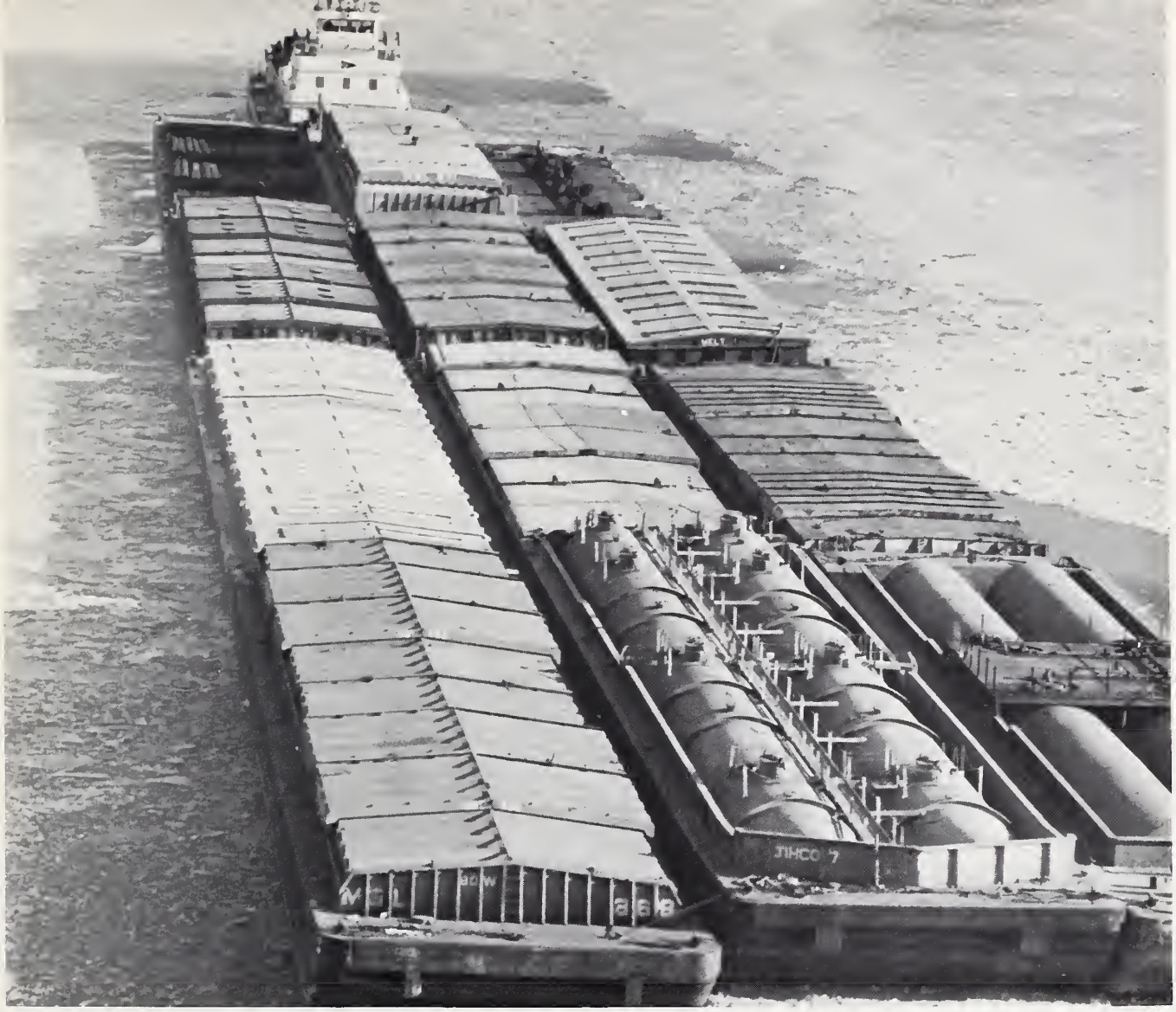
In addition, Mr. Hedtke makes a trip once or twice a year to each area to review application of inspection procedures in the continuing effort toward nationwide uniformity in grading.

By the time Mr. Hedtke has one of his conferences ready to go, he has been diagnosing his plant inspection program for an entire year. He finds subjects for discussion in reports from area supervisors as well as in on-the-spot checks with inspectors and plant managers during his field trips.

As a result, topics at a conference may include the fine points of operating a new piece of processing equipment. To handle this type of topic, Mr. Hedtke may call on the manufacturer to send a representative to the conference.

Often, the dairy inspectors themselves give 15–20 minute talks. These presentations reflect the attitude of USDA's dairy inspectors that they can offer a variety of services to the industry they work with.

That's how it happens that there may be on the agenda such a topic as how an inspector can help management maintain a high level of operation during a period of equipment changeover or plant remodeling. And that's when James Hankins gets to "do his bit" in helping the industry fight air contamination of food products. □



IN EAST ST. LOUIS- THE WHIRLYBIRD GETS THE GRAIN

By Howard D. Harpstrite

HAVE YOU EVER HEARD of a helicopter substituting for a motor boat? If you go to East St. Louis, Ill., you can see it for yourself.

For 3 years grain inspectors in the Illinois Department of Agriculture have used a motor boat to reach grain barges midstream as they are being towed down the Mississippi River through the St. Louis-East St. Louis gateway. Unfortunately, the boat—named "Ceres" after the goddess of agriculture—was struck by a barge tow in September 1970 and is now at a boat yard for repairs.

Until the "Ceres" is back in operation, the Illinois Department of Agriculture has leased a helicopter. The helicopter lands on a moving barge midstream, and the inspectors sample the grain. Then they return to their East St. Louis laboratory where the samples are graded and official certificates issued. The inspectors mail the certificates to the shippers and, if requested, will report the grading information by telephone.

The inspectors provide official grain inspection on request. Licensed by USDA under the U.S. Grain Standards Act, they are authorized to sample and inspect grain and to issue official certificates verifying the true grade and condition of the grain.

Getting their job done often requires that the inspectors work after

regular office hours on holidays, and in bad weather.

Each year about 12½ million bushels of bargelot grain are inspected at East St. Louis. The grain is loaded into barges (each barge can hold 75,000 bushels of grain) at various grain elevators on the Illinois, Missouri, and Mississippi rivers.

Tugboats push tows of up to 30 barges down the Mississippi to the Gulf of Mexico for firms which export or process grain. All grain sold by grade for export must be officially inspected, and many firms buying or trading grain for domestic use also require that the grain be officially inspected.

The inspectors have a demanding job, and the "Ceres" and the helicopter have helped. The boat and the helicopter have not only made the inspectors' job a little easier, they help shippers too, by permitting grain shipments to move to their destinations without the delay and expense involved in separating a barge from a tow for inspection.

Barges are not towed in a single line. They are moved in a block—for example, six barges long and five barges wide. Before the advent of the "Ceres," if inspection was desired on specified barges in a tow, the tow would be stopped and these barges docked for sampling. The other alternative was docking the entire tow while samples were taken from the specified barges.

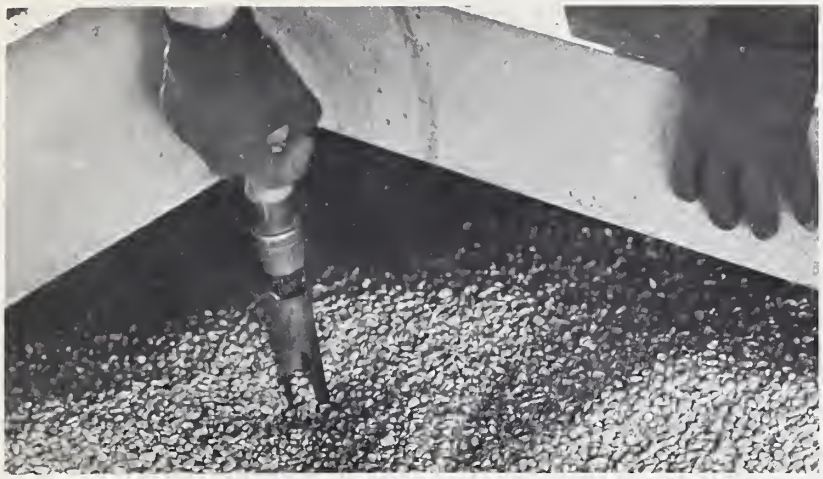
If a barge was separated from a tow, it cost the shipper a minimum of $100 (which he paid the towing company), and the shipper had to wait 3 to 15 days for another tow which had room for the barge. This was expensive—both in time and money.

The intransit grain inspection service is unique. Its success and continuing operation depend on the number of requests for the service. (The inspection fee set by the Illinois Department of Agriculture is $1.75 per thousand bushels.)

The Illinois grain inspectors, Gordon L. Ropp, director of the Illinois Department of Agriculture, and Richard B. Ogilvie, the governor of Illinois, are proud of this efficient and innovative operation. They stand ready to serve all firms moving grain by barge through the St. Louis-East St. Louis gateway. □

The author is Administrative Assistant, Division Grain of Inspection, Illinois Department of Agriculture.

In this helicopter Illinois grain inspectors land on moving barges.



After taking samples of the grain with a probe (upper left), the inspectors empty the samples into bags (lower left), board the helicopter, and fly back to their East St. Louis laboratory where the samples are inspected and graded. Paul Vaniger (below) is one of the men in East St. Louis who is licensed by USDA to sample grain.

plant breeders get special protection

By Stanley F. Rollin

THE MAN IN THE STREET normally doesn't consider the breeder of a new variety of peas or soybeans as eligible for a special set of rights. But a new law gives breeders of certain new plants protection from having their "inventions" exploited by others.

The new law is known as the Plant Variety Protection Act and is being administered by USDA. Specifically, it covers varieties of plants which are reproduced sexually, that is through seeds. In this group are virtually all garden vegetables, crops such as wheat and soybeans, flowers, and various trees and shrubs. The law does not cover okra, celery, peppers, tomatoes, carrots, cucumbers, and hybrids of any kind.

Breeders of new and novel plants which are reproduced non-sexually, by budding or grafting, have been eligible for protection under the U.S. Patent Act since 1930. This latter group of plants includes roses and fruit trees.

Within the Grain Division of USDA's Consumer and Marketing Service is the new Plant Variety Protection Office which handles requests for certificates of protection from plant breeders. The Office staff includes experts, called examiners, who search through reference material to make sure a variety is actually novel and thus eligible for a certificate of protection. The examiners make their descisions based on these findings. A decision by the examiner may be appealed by the plant breeder to the Secretary of Agriculture and to the Federal courts.

The law lists three qualifications for a "novel variety."

First, the variety must be distinct and differ from all known prior varieties by one or more characteristics. These features would include, for example, shape or color and resistance to disease.

Second, the variety must be uniform. Any variations which appear in the plants must be describable and predictable.

Third, the variety must be stable from generation to generation, remaining unchanged in its essential and distinctive characteristics.

Once a certificate of plant variety protection is issued, the holder of that certificate may use the Federal courts to protect his rights. Infringement of the certificate holder's rights will occur, for example, if a second party, without authority, sells the novel variety, exports it out of the United States, or sexually multiplies the variety as a step to selling it. The protection is valid for 17 years.

Among the benefits likely to result from the new law will be an increase in plant breeding by private breeders outside the Government. Since protection was not previously available to breeders of new varieties of these plants, few private companies could afford the expense necessary to develop a new variety.

Now, the developer of a new variety of soybean, for example, can legally prevent others from exploiting his discovery without authority. The breeder will be able to sell the seed of the variety or sell his rights to reproduce the variety and thus receive compensation for the expense of his variety development.

Government agencies may eventually give up much responsibility for developing new varieties and turn to more basic research. The end result should be an increase in plant breeding outside of Government and more pure plant research within Government.

Application forms and other information may be obtained from the Plant Variety Protection Office, Grain Division, Consumer and Marketing Service, U.S. Department of Agriculture, 6505 Belcrest Rd., Hyattsville, Md. 20782. □

The author is Acting Officer-in-Charge of the Plant Variety Protection Office, Grain Division, C&MS, USDA.

Terminal produce market still bustling

By Clay J. Ritter

Federal-State market news reporter (right) asks a wholesaler what price he received for his kumquats. In one morning, the reporter may get information from up to 150 wholesalers on the terminal market.

IN THE WEE HOURS of the morning, when most of the city sleeps, the terminal market bustles. Buyers for retail stores, restaurants, and the like are selecting the foods they need from the wholesalers and the wholesalers are making up orders for delivery.

The terminal market, or central market place, handles foods in large quantities—railcar lots or truckloads—from all areas of the country. It serves as the "grocery store" from which retail buyers choose what they sell to consumers.

Terminal markets play a vital role in the marketing of fresh fruits and vegetables. Much of the produce shipped moves through terminal markets. The remainder goes directly to large food chains and cooperative and voluntary groups of retailers who have central warehouse facilities.

Terminal markets date back to the early days of cities when farmers sold their produce at the local marketplace. These markets, like the cities they served, have changed.

By the 1920's, the broad outlines of the modern fruit and vegetable marketing system were laid down. The development of the refrigerator car after the Civil War and a process for making artifical ice in the 1880's greatly expanded the distance and time perishable produce could travel.

This enabled growers to specialize in the crops best suited to particular production areas without regard to distance from the large consuming centers.

Markets traditionally were located on the least expensive and most convenient route between the producing and consuming areas—a river or rail terminal—thus the name, terminal market. The motor-truck entered the picture in the late twenties and early thirties.

One reason that many of the small city market places—or farmer's markets—have gone by the wayside is that the farmer can no longer afford the time to do his own marketing. At the terminal markets, wholesalers or "primary receivers" handle a large volume of produce shipped by producers and marketing firms in producing areas.

Terminal markets are important not only in the distribution of fresh fruits and vegetables, but also in the influence they have on prices, both in producing areas and at the retail level.

The seller of produce—whether he's a shipper in a producing area or a wholesaler at the terminal market—offers his goods for whatever price he thinks the market will bring.

The buyer of produce at the terminal market wants to pay what he thinks is a fair cost.

Both buyers and sellers can base their bargaining on factual reports on price trends and supplies provided by the Fruit and Vegetable Market News Service.

The Fruit and Vegetable Market News Service is operated by USDA's Consumer and Marketing Service in cooperation with State agencies.

Trained Federal-State Market News reporters talk daily with the people trading at terminal wholesale markets. They find out what the current prices are, how active the trading is, what supplies are available, the State of origin, quality, condition, and size of the various fruits and vegetables, and any other factors which affect the prices. They analyze these data and provide daily reports at 24 major terminal markets.

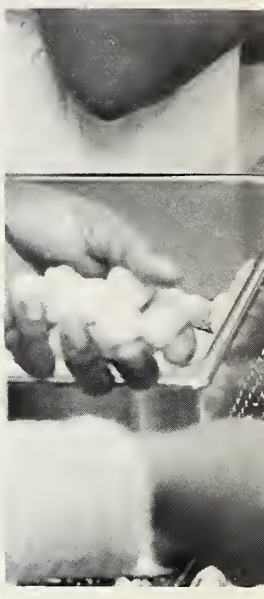
Market news information is exchanged rapidly over a 22,500-mile nationwide leased wire system. Many growers, shippers, wholesalers, and retailers obtain this information by telephoning the nearest fruit and vegetable market news office. Others rely on radio, press, TV, and mailed market news reports.

In addition to daily and weekly terminal market reports, a summary of average monthly produce prices in principal areas, and weekly and annual transportation reports (rail and truck movements for fruit and vegetable commodities) are available.

Growers and shippers watch these reports to find the best prices and markets for their produce. Buyers and sellers at the terminal markets find these reports helpful in bargaining for prices on the market. In the end, the consumer benefits with quality produce at reasonable prices.

At sunrise, just as the rest of the city is awakening, the terminal market activity is ending for the day. But it has done its job. Fresh fruits and vegetables are speeding on their way to food stores, restaurants, hotels, and to you. □

The author is Chief, Market News Branch, Fruit and Vegetable Division, C&MS, USDA.



A truckdriver (above) puts wire baskets containing both hot and cold complete meals on truck to be delivered to the schools. Hamburgers and potatoes on conveyor belt (right) are typical of a hot pack lunch. Each lunch is mechanically covered with foil—then placed in baskets. Many children in the Archdiocese schools (far right) eat lunches at their desks rather than in kitchenless cafeterias.

CHICAGO Archdiocese Gets a Lunch Program GOING

LAST YEAR ONE OF THE fourth graders at St. Procopius School in Chicago left his classroom about 11:30 a.m. to eat the lunch he carried from home. His mother tried her best to see that he received enough good food to be alert the rest of the day. It was a challenge with a family of twelve and a limited income.

This year he leaves his fifth grade classroom about the same time and heads for the "kitchenless" cafeteria to eat a nutritious lunch. He and his brother and sister are among 12,000 youngsters receiving a hot lunch for the first time in 39 inner city schools within the Archdiocese of Chicago.

Archbishop of Chicago John Cardinal Cody, the Catholic School Board, various faculty members and parents saw a definite need for a lunch program. They realized it was not financially feasible to develop food service facilities in the schools. Space was at a premium, and the aging buildings were just not structurally adept to major changes. In addition, their goal was to supply nutritious lunches to the youngsters as quickly as possible.

They had heard that USDA aid was available to schools for establishing lunch programs. They also were aware of successful central kitchens in other areas. Such a setup would provide facilities to prepare and pre-pack lunches in one location for delivery by truck to participating schools. The decision for this type of an operation was made in mid-1969.

In the search for a location, the Archdiocese discovered a former office building suitable for renovation. The Archdiocese paid $43,000 to put the two-story building into shape.

An estimated $170,000 was spent for equipment and its installation. Three-fourths of this was met with Federal funds allocated by USDA under the National School Lunch and Child Nutrition Act. Federal monies for the program are administered by the Illinois Department of Public Instruction.

Central kitchen operations began on September 8, 1970, under the direction of Robert K. Cherry, a food technologist.

At that time, Cherry's initial staff of 16 prepared 250 lunches for two schools. By the end of September, 41 people were producing over 11,000 lunches daily. At the beginning of 1971, nearly 12,000 lunches were being prepared in a kitchen originally planned to serve 5,000.

The actual food production area covers some 2,000 square feet. The greater portion of this compact space houses hot and cold pack assembly conveyors plus packaging apparatus. Another section is used as a food preparation center and a third area is

for baking.

"We prepare foods on the day prior to use," Cherry pointed out. "Lunches are packaged in ready-to-serve containers and refrigerated overnight in wire baskets set on carts."

Each morning the carts are loaded conveniently onto five refrigerated trucks plus a small van for delivery to participating schools.

When the lunches arrive, the hot portions are heated for 15 to 20 minutes in convection ovens. Paid employees and volunteers (often mothers of the children) make sure that each youngster receives a hot pack, a cold pack already equipped with eating utensils, and a half-pint of milk.

Depending on the school's facilities, lunches can be eaten either in a lunchroom or at desks. Disposable containers simplify clean-up activities.

According to Cherry, lunches cost 43 cents to produce and the full price to youngsters is 40 cents. The kitchen uses USDA-donated foods, which are purchased specifically for schools in the program. Distribution of foods is handled by the State agency.

Free and lower priced lunches are available to children who cannot afford to pay the full price. To qualify, parents must complete a form indicating family need and return it to the school. Participation in public aid programs or the Food Stamp Program make children automatically eligible.

Of the 12,000 meals served daily, over 6,000 are free and more than 3,000 are reduced in price. When a student is able to pay only half, the Federal Government provides the balance. When the student cannot pay anything, the meal is subsidized by up to 30 cents in Federal funds and up to 15 cents from the State. Included in the Federal funds is a maximum 4 cents reimbursement for milk.

"It's a good feeling to know that the 12,000 youngsters are receiving a nutritious meal at school," commented Cherry. "However, there are some 279,000 students in 500 Archdiocesan schools. Many more of them could use a good meal at noon. We can't expand in the present facilities because our capacity was surpassed sometime ago."

"Archbishop Cody has given approval to start a second central kitchen that will reach 40 to 50 more schools," he said. "It will open no sooner than January 1972 and possibly in September 1972."

"At some point, the board hopes to have a lunch program in all schools. That would mean four or five central kitchens and a substantial amount of money."

"Somehow we'll reach those children." □

A PRIEST AT WORK IN FOOD PROGRAMS

"THE SUCCESS of government programs depends on how well we run them. Inject humanity, sincerity, and devotion—and government won't seem lifeless."

Those are the views of Rev. Patrick McHugh, a Catholic priest now serving with USDA food programs.

Last year Father McHugh was granted a sabbatical leave from his position as a diocesan priest in Long Island, N.Y. He felt that as a "working priest," he could more fully utilize an unusual talent: the mastery of 12 languages! He had studied Gaelic, Hebrew, Latin, and Greek while at college in Canada.

Later, as a priest in New York, he saw that knowledge of Spanish would help him to better relate to the community. He took Spanish lessons at a New York language school, and being facile in languages, he followed this up by studying German, Portuguese, Italian, French, Russian, and Chinese.

Father McHugh's 12 years as a priest have given him wide experience in social work, teaching, and working with people. And the breadth of his language skills enables him to talk to members of many ethnic groups. This background clearly pointed him in the direction of working with social action programs.

The 39-year-old priest's early years had also given him an understanding of many different people—especially of minority groups and of the poor.

One of a family of 13, he emigrated from Ireland to Western Canada when he was 15 years old. Manitoba, he recalls, was a "baby country"—like frontier America—where immigrants came from all over the world to begin new lives.

He worked his way through the University of Manitoba as a full-time laboratory chemist, and graduated with a Bachelor of Science degree. During his college years, he managed to travel throughout Europe, Asia, and South America. He lived with families while abroad learning their customs and—in the course of his travels—seeing widespread poverty.

In 1952 he began studying for the priesthood at a college in Ireland and then at the University of Ottawa, where he received Bachelor and Masters degrees in theology. He was ordained in 1958 and served in Nassau and Suffolk counties (N.Y.) from then on. He became an American citizen in 1960.

When Father McHugh began seeking his "sabbatical" job, he turned to agencies that work with and help people of all backgrounds. He spent 2 months "looking over the field" of local, State, and Federal government opportunities, took and passed a Federal Civil Service examination, and in November, accepted a temporary assignment with the U.S. Department of Health, Education, and Welfare, as a consultant with the Office of Child Development.

In June he transferred to the Food and Nutrition Service. The Food Stamp Program was being organized for a September opening in New York City, and Father McHugh was assigned to a key role—gaining the necessary understanding and cooperation of the food retailers who sell food for stamps to program participants.

He could immediately make use of his language abilities during grocer meetings for the Food Stamp Program. When the small, private grocery owners could speak only little or poor English, Father McHugh recalls using Chinese, Spanish, Portuguese, and Italian to explain the various points to them. He also spoke French to some Haitians, and Russian to a Pole.

The energetic priest is now assigned to work with USDA's Child Nutrition Programs—the School Lunch and Breakfast Programs, the Special Milk program, and the Special Food Service Program for Children in centers other than schools. His job is to work as liaison for FNS, with State agencies, departments of education, and schools in the Northeastern states in the drive to bring better nutrition to all children, and particularly those who come from poor homes.

Thus far his job has taken him through New York, New Jersey, Connecticut, Rhode Island, and Massachusetts. He has been instrumental in introducing child feeding programs into areas that have not had such programs and in expanding and reviewing existing programs. He participates in training sessions on how best to utilize Federal resources, conducted for State and school personnel in public and private schools.

So far he has visited some 18 schools and has participated in a representative cross-section review of all schools in the northeast—low, middle, and high income, reviewing all aspects of the existing Child Nutrition Programs in these schools. He was

looking for answers to such questions as: Is there discrimination? Are facilities adequate? Are food standards conformed to? If some children don't participate, why not?

In working with the schools, Father McHugh feels an important element is changing the attitudes of some of the officials—"educating the educators" to the relationship of good nutrition to learning ability. His own experience as a teacher (of Latin, Chemistry, Physics) and in social work as a priest gives him persuasive abilities in this area.

When Father McHugh discusses his job, his eyes sparkle at the challenge of working with a wide variety of people. That's not always easy, as some of them are—at first, at least—uncooperative, even untrusting. "But," the priest firmly believes, "by exercising diplomacy, tact, and goodwill—and above all by taking the time to listen to people—you can win their confidence and therefore their cooperation."

For example, he knew a poor elderly Italian Catholic in Long Island who was dead-set against taking Government help and was totally suspicious of the Food Stamp Program. When Father McHugh carefully explained the program—in Italian—the man softened somewhat in his resistance. And when he learned that here was a priest working for the Government, he mellowed completely and decided to apply for the Food Stamp Program.

Father McHugh now lives on Long Island, and commutes daily to New York City. He wears a business suit to work, is called "Pat" by many of his co-workers, and has made many friends in the Department.

But he is first of all a priest, stating "I continue to fulfill my priestly obligations and lead a full priestly life." In fact, he adds, "Working in the outside world has made me all the more conscious of my priesthood and mission."

Father McHugh hopes his work experience may encourage others to expand the horizons of their field of service to man. "This is an enriching experience for me," he says. "Whereas my ability to communicate and understand was limited before, it has blossomed here." □

FNS tidbits

FOOD STAMP SHOPPERS are enjoying faster check-out service at their local markets, now that a new $5 food stamp has been issued by USDA's Food and Nutrition Service.

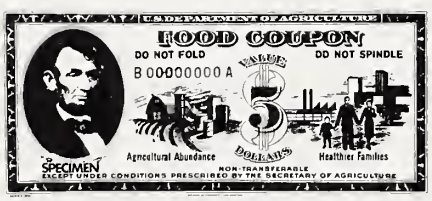
The new larger-denomination coupon also makes handling of food stamps more convenient.

The maroon-colored $5 coupons, being used along with the 50-cent and $2 coupons, are bound into books with a total value of $30. Books worth $10, made up of blue $2 coupons, and books worth $2 and $3—containing orange-colored 50-cent coupons—will be continued, but the $20 books of $2 coupons will be discontinued.

Under the Food Stamp Program, eligible low-income families exchange the amount of money they normally spend on food for food coupons that are worth more. The difference is called the "bonus" and is paid by USDA.

Food buying bonuses paid to the 8,800,000 people taking part in the program in October 1970 totaled nearly $126 million—or more than five times the bonus payment in December 1969, when the program was improved.

Since that time, a family of four has been receiving $106 worth of food stamps each month. With the new $5 food stamp in use, these families will generally have to handle only 59 food coupons instead of the customary 77. The first batch of new coupons was shipped from Washington, D.C. in December and will be getting into use in the States over the next several months. □



Consumers—do you know?

BEFORE YOU PUT chicken in the refrigerator when you get home from shopping, you should inspect its wrapping. Since the transparent wrap used on prepackaged poultry is designed to control moisture loss in the refrigerator, you can store it as is. But if the chicken is wrapped in paper, you should unwrap it, place it on a platter, and then cover it for refrigeration. Wrap and store giblets separately.

For freezing, wrap poultry tightly in moisture-resistant material, such as aluminum foil or freezer paper. You can freeze poultry for a short time right in the plastic wrap from the store—as long as it's tightly sealed and free from tears or punctures. If you follow these tips, you'll help assure continued wholesomeness, USDA poultry inspectors say. □

Modern packaging is designed to protect what's inside. Don't buy meat or poultry in torn, damaged, or dirty containers, even if it's on sale, USDA inspectors advise. Contaminated food is no bargain. □

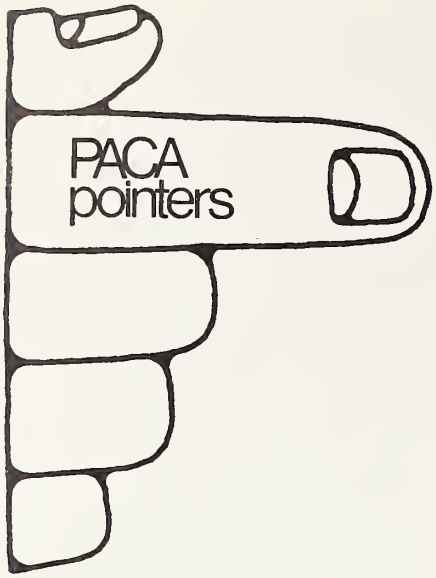
plentiful foods for MARCH

PEANUTS AND PEANUT products feature the U.S. Department of Agriculture's March Plentiful Foods List.

Other plentifuls for the month include oranges and orange juice, grapefruit, potatoes, prunes, canned peaches, pork, and eggs.

Peanut production for 1970 is estimated at 1.5 million tons, so family food shoppers are assured of ample supplies of this popular and highly nutritious commodity.

Pork will also be in more than ample supply in March—and this family favorite can be combined with many of the other plentifuls for a wide variety of appetizing dishes. □



GROWERS AND handlers of fruits and vegetables have more than a crying towel to turn to if a marketing contract is broken. Using the services available under the Perishable Agricultural Commodities Act can eliminate the time and expense of going to court if marketing disputes arise between buyers and sellers.

For example, two shipping firms filed complaints under the PAC Act against a produce dealer, charging that he failed to pay them $5,500 for several truckloads of watermelons that they delivered across State lines to him.

Specialists in the Fruit and Vegetable Division of USDA's Consumer and Marketing Service, which administers the PAC Act, were contacted by the parties to the dispute. They tried to arrange an amicable settlement. When one could not be reached—though about three-quarters of the PACA complaints are settled this way—the shippers filed formal complaints. After reviewing all the documents, plus evidence submitted by the parties at a hearing, USDA's judicial officer issued reparation awards against the dealer.

The dealer, in this case, failed to pay the awards, so his PACA license was suspended automatically and he was informed by USDA that he could not continue to operate. Since the dealer wanted to resume his business operations, he paid the awards, and USDA then reinstated his license.

These complaints under the PAC Act were handled by USDA at no cost to the shippers.

The Act requires produce commission merchants, dealers, and brokers in interstate commerce to have a PACA license. These licenses can be suspended or revoked for violations of the Act.

Although PACA does not dictate the kind of contract buyers and sellers can make, it does insist that each side carry out its part of the agreement. □

Kathleen Brubaker (left) is the only woman fruit and vegetable market news reporter in the country. Each morning she goes to the San Francisco terminal market to get current produce prices from wholesalers.

WOMAN REPORTER MAKES THE NEWS

KATHLEEN BRUBAKER is one woman who is making news in a man's world. Not only is she making news, but she's also reporting it.

Miss Brubaker is a new fruit and vegetable reporter for the Federal-State Market News Service. The Service is administered by USDA's Consumer and Marketing Service, in cooperation with State agencies.

Other than Lola B. Gerry, who worked out of the Spokane and Seattle offices from 1919 to 1946, no other woman has accepted the challenge to be a journeyman fruit and vegetable market news reporter.

As a market news reporter, Miss Brubaker may be called upon to travel a great deal. But traveling is not new to her. After receiving her degree in horticulture from Kansas State University, Miss Brubaker served with the Women's Army Corps as an occupational therapist.

She has also lived in Europe and the Mideast, working in occupational therapy and horticulture. Here in the United States, Miss Brubaker has worked as an occupational therapist, first in Pennsylvannia and most recently in California.

Why did she decide to go into market news reporting? Miss Brubaker says she wanted to try something different, and market news reporting sounded very interesting.

When she first applied for the job, she had no idea that she would be the only woman in her field, but she accepts it very matter-of-factly.

The work that she is about to assume is not easy. Market news reporting often requires long hours in the produce market, which can sometimes be a rough place. But Miss Brubaker is aware of the problems and she's still willing to take on the job.

For the first 2 years she will be undergoing an intensive training program at the market news office in San Francisco, studying how the Market News Service gathers and accurately reports up-to-the-minute information on the supply, demand, prices, and movements of fruits and vegetables. She will learn how the Market News Service helps producers, shippers, wholesalers and retailers know when and where it is best to buy and sell.

She will study both the fruit and vegetable and ornamental crops industries, learning how the buying and selling is done and how to get information firsthand from traders in the markets.

After her first week of training, she said she found the work a bit confusing, but now she is speaking the language of market news with expertise.

The only woman fruit and vegetable market news reporter does not count herself among the ranks of women's lib! She was a lady looking for a change and the opportunity presented itself, so she took it. □

wieners getting leaner

HOT DOGS AND BOLOGNA lost some of their fat during 1970 mostly because USDA implemented a 30-percent fat limit on cooked sausage products. This limit, made effective in October 1969, was the result of public hearings into a possible fat limit. Many voices were heard—consumer groups and industry alike.

Even though many companies made cooked sausages, and the products themselves differed in formulation, remarkable success has been made in complying with the consumer demand for less fat in franks.

By the last quarter of 1970, October through December, fat content of analyzed samples averaged 27.8 percent —down from the beginning of the year when they averaged 28.5 percent.

Almost 20,000 samples were evaluated last year, and compliance with the 30-percent limit steadily increased. Between January and March, 96.1 percent of all samples tested for fat complied with the limitation.

The second quarter, April through June, showed 97.6 percent in compliance, and the third quarter, July through September, 97.8 percent. The October through December samples showed that 98.2 percent complied.

These figures represented a considerable decrease in average fat content from the time when no limitations were present. Surveys showed that before October 1969, cooked sausages averaged 33-percent fat, with some approaching the 50-percent mark.

A breakdown of fourth quarter results is even more encouraging. Between October and December, 4,466 samples were evaluated. Of these samples, 90.7 percent had 30-percent fat or less, while 7.5 percent ranged from 30.1 through 31.6 percent fat, and only 1.8 percent contained 31.7 percent fat or more.

A statistical survey showed that in sampling, an allowance of 1.6 percent fat is necessary because of analytical and sample variances within a lot of the product.

The chart on this page summarizes the changes of fat content in cooked sausage products in 1970.

Continual progress was made during 1970. As meat plants adjust their procedures and change their formulas, more products will comply with the limit.

The surveillance will not stop, however. USDA inspectors will continue to monitor cooked sausage production and test for fat content. But this is only part of their responsibility.

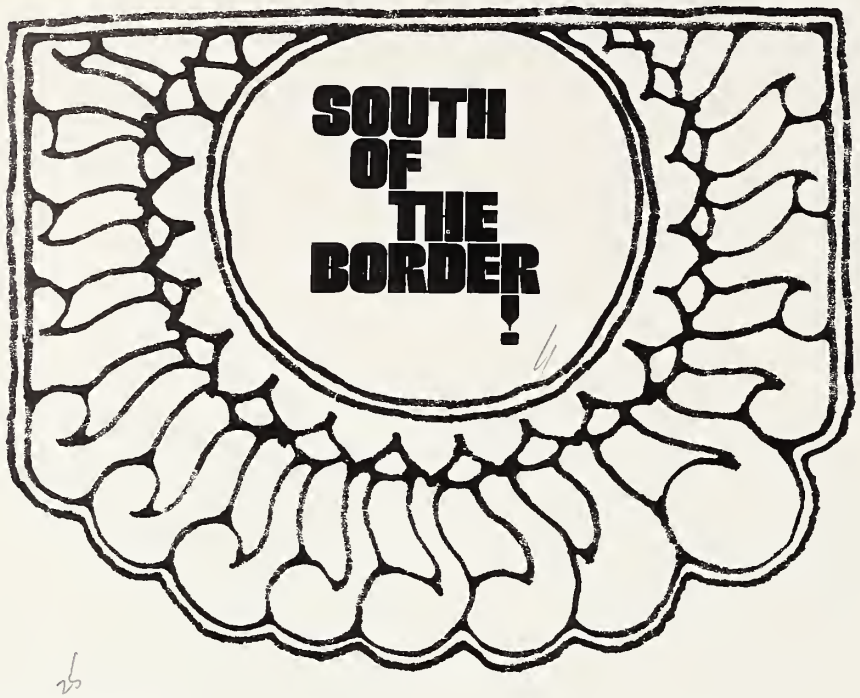
Hot dogs, bologna—in fact, all meat products produced by plants selling in interstate commerce come under the watchful eye of USDA's inspectors.

Meat food products must be wholesome, processed under sanitary conditions, and accurately labeled. And, as 1970 showed, cooked sausage products will continue to comply with the 30 percent fat limit. □

Cooked Sausage Samples — 1970

	4th Qtr.	3rd Qtr.	2nd Qtr.	1st Qtr.
30% or less fat	90.7%	90.2%	89.1%	87.3%
30.1–31.6% fat	7.5	7.6	8.5	8.8
31.7% or more fat	1.8	2.2	2.4	3.9
Average fat content of samples analyzed	27.8	27.9	27.2	28.5

Meat Grading Yankee Style Hits



By Roy McDonald

WHAT DO *GOB Sonora Suprema bistec* and USDA Prime club steak have in common? Just about everything since the state of Sonora, Mexico, began using standards similar to USDA's quality grade standards for beef.

Until recently, you would have had trouble buying a graded steak or roast in Sonora. Meat was bought and sold ungraded. It was impossible for Sonora producers, retailers, or consumers to indicate what kind or quality of meat they wanted to buy or sell.

When officials in Sonora, Arizona's sister state in Mexico, tried to encourage cattlemen to produce higher quality animals, they had no system because there were no uniform standards to measure carcass quality and, hence, value.

Their search for an answer to this problem led them to the Consumer and Marketing Service's coordinated series of quality grade standards for livestock and meat and its meat grading service. The USDA grade standards clearly outline the range of quality levels, and the grading service applies standards uniformly to carcasses and wholesale cuts. As a result, livestock and meat can be traded on the same basis across the Nation.

USDA grades provide a means of reflecting consumer preferences back to the producer, and a means of pricing different qualities in line with consumer demand. The grades are also a consumer aid to buying and preparing meat.

Sonora officials felt that USDA standards for quality grades were exactly what they were looking for. So they reprinted them in Spanish. They adopted a square grade stamp instead of the official USDA grade shield and initiated five grades for *Gobierno Del Estado de Sonora* (Sonora State Government): *GOB Sonora Suprema, Selecta, Buena, Standard*, and *Commercial*. The Sonora grades correspond to USDA Prime, Choice, Good, Standard, and Commercial.

Sonora requested USDA help in setting up guidelines for their meat grading program. In response, Arnold Menchaca, a USDA meat grading supervisor who speaks fluent Spanish, went to Sonora for a week in August of 1969, to assist government and livestock industry leaders.

After this preliminary planning, William J. Wallis, a retired USDA national technical meat grading supervisor, went to Sonora to help put the plans in action.

Adopting the written grade standards, however, in a state and in a country which had not previously been using any grading system, represented only the beginning of an enormous task. What lay ahead involved changes throughout the entire livestock and meat marketing system, from producer to consumer.

The need for education—at all levels—was obvious, and Sonora officials have directed their attention to this need in their efforts to get the grading program successfully underway.

Cattlemen are learning to use grades in producing and selling their cattle. Higher grades of beef now bring better prices, so they have an incentive to produce higher quality animals.

Butchers in large packing plants have been trained to cut meat according to the USDA specifications for wholesale cuts—round, loin, rib, and chuck.

The State Committee for the Development and Defense of the Cattle Industry, the Sonora group which initiated the grading program, has launched a campaign to educate consumers about *"alta calidad Sonora"* (high quality Sonora) meats.

By watching television programs and talking to home economists stationed in supermarkets, homemakers are learning which grades and cuts to buy for the uses they have in mind and how to cook the meat according to grade and cut. It is a new experience for most of them.

Many countries have some type of meat grading program, but there is no single international set of standards for meat grading. The USDA program and now that of Sonora, Mexico, are among the few which are meaningful to consumers as well as to producers and retailers.

Initial response to the Sonora meat grading program has been favorable but it is still too early to forecast how successful it will be. Hopefully GOB will serve the people of Sonora as well as the USDA grade standards have served the U.S. livestock industry and consumers since 1927. □

The author is Assistant to the Chief, Meat Grading Branch, Livestock Division, C&MS, USDA.

cotton candy & a cattle grading contest- it's all at the Tulsa State Fair

First place winner Terry Minor with "trophies." Terry scored in the 4H division of the Commercial Cattle Grading Contest at the 1970 Tulsa State Fair.

JUST CAN'T COMMUNICATE with anyone over 30?

Try explaining that to Terry Minor. That's him, over there . . . looks preoccupied with evaluating that steer. Terry's seventeen. They say that's a "dangerous" age today. Terry agrees. Those animals can certainly land you a swift kick if you're not careful. You know, for a dangerous age in a troubled time, Terry has his sense of values down pretty well.

Terry's got a few other things down pretty well, too—like USDA Prime, Choice, and Good. He's aware of the reasoning behind the USDA quality and yield grades and how they contributed to the efficient marketing of more than 20 billion pounds of beef in the U.S. last year. That's why Terry placed first in the 4-H division of the Commercial Cattle Grading Contest at the Tulsa State Fair last October.

Oh, Terry still has some boning up to do on the actual grade-determining characteristics of the quality standards. Sometimes things like the amount and distribution of finish and the fullness of muscling have to take second place to high school Math and English.

But Terry has bridged what the Consumer and Marketing Service's Livestock Division means by the "communication gap." He understands the role of grades in the flow of marketing information from the consumer, through the retailer, and back to producer. He also knows how that knowledge may enhance his profit as a future cattle producer or feeder.

That is precisely the goal the Livestock Division envisioned when it first became involved in the Cattle Grading Contest at the Tulsa State Fair of 1964. At that time, 300 young people and vocational agriculture teachers participated. By 1970 that figure had jumped to nearly 1,000 and the program had become one of the most popular educational efforts participated in by the Livestock Division.

Most of the credit for this educational success story goes to one man in particular who recognized the need for such a program . . . and who did something about it. He's Robert E. "Bob" Daugherty, a USDA extension economist in livestock marketing. Mr. Daugherty is also an Associate Professor in the Agriculture Economics Department of Oklahoma State University.

For several years before 1964, Mr. Daugherty had observed the youngsters from the Future Farmers of America and 4-H Clubs fitting and showing livestock at the fair. Increasingly he became disturbed that these producers of tomorrow had virtually no contact with the commercial aspects of the cattle industry.

Through his efforts and those of Tulsa State Fair officials sensitive to this educational void came the first Commercial Grading School and Contest at the 1964 fair. As its title implies, the program has two phases, school and contest, with two distinct functions, education and participation.

During the demonstrational phase, Livestock Division personnel discuss the role of grades at all marketing levels with the young producers. At the 1970 fair, Eddie Kimbrell of Washington, D.C. represented the Division's Standardization Branch, and Western Area Market News Supervisor, Bob Jorgensen, who is stationed in Omaha, represented the Division's Market News Branch.

Their message: efficiency in marketing. The quality grades are a common base, a sort of "universal language" of the livestock industry. Their discussion provides insight into the complexities of the quality standards, and the means for increasing marketing efficiency. Most importantly, they point out that grades allow the producer to keep in touch with market demand at the feedlot, packing house, and retail level.

Following the educational segment of the program, Mr. Kimbrell and Mr. Jorgensen tested the ability of the participants to apply the grading information practically. This is the kids' favorite—the contest.

The youngsters, vocational agriculture teachers, and extension workers evaluated the quality and yield grades of the live animals. Mr. Kimbrell and Mr. Jorgensen then compared these results with their own evaluations and explained in detail the reasons for their answers.

To date the contest has only involved live animals. The Tulsa State Fair officials, however, have been so favorably impressed by the program that they hope to eventually include work on carcasses.

According to Mr. Daugherty, satisfaction with the event goes beyond the fair officials and USDA. The combination school and contest, he says, is considered "one of the outstanding educational events at the Tulsa Fair. The practical aspects of the program are highly regarded by people in livestock production and marketing, and by financial and other related industry groups."

Terry is pretty satisfied, too. He's a winner.

Mr. Daugherty and others are working on the preliminary activities that will give other young people that chance at the 1971 Fair; the opportunity to make today's interest in evaluating that steer yield tomorrow's profits through better marketing. □

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Illinois grain inspectors use a helicopter on the Mississippi. See page 3.

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